



Christmas Menu

Three Courses £52 per person

Starters

Choose 3

Lobster & Shellfish Bisque
Terrine de Campagne
Gravadlax Salmon with Pickled Vegetables and Sweet Mustard Dressing
Wild Mushroom Risotto Cake

Main Courses

Choose 3

Beetroot & Shallot Tart
Roast Free-Range Norfolk Bronze Turkey with all the trimmings
Braised USDA Featherblade Steak with Bordelaise Sauce
Steamed Seabass on a Bed of Samphire Moules Marinière with Saffron
8oz Charbroiled Fillet Mignon (£8 surcharge)
14oz USDA Prime Dry-Aged Sirloin (£12 surcharge)

Family Style Sides

All Inclusive

Creamed Brussel Sprouts with Bacon
Seasonal Vegetables
Duck-Fat Roasted Potatoes

Dessert

Choose 2

Mulled-Wine Poached Pears
Christmas Pudding with Brandy Sauce
Cranberry & Walnut Tart with Vanilla Ice Cream
Chocolate Mousse
Cheese Plate (£5 surcharge)

Mini Minced pies and freshly brewed coffee & herbal teas included served with desserts.

Vegetarian option always available.

Our prices include VAT, excludes service charge at 12.5%